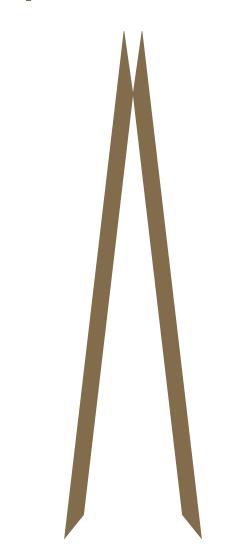
aquashard



DINNER

aqua shard

FOR THE TABLE

Green Olives

6.5

Artisan Sourdough & Organic Whey Butter (serves two)

6.5

STARTERS

Lincolnshire Celeriac Velouté

Shimeji mushrooms, croutons, truffle butter | v 18

Handcrafted Burrata

Isle of Wight tomatoes, black olive, sourdough, basil, Bloody Mary consommé

21

Crispy Octopus

Piquillo, chickpea, piperade, oregano

Cotswolds White Chicken Terrine

Ham Hock, pickled onion purée, crisp chicken skin 19

Scottish Venison Carpaccio

Fine beans, sour cherry, pissenlit, 82% dark chocolate Jelly 22

MAINS

Pumpkin & Sage Ravioli

Roasted squash, goats cheese cream ϕ crispy sage | v30

Wild Halibut

Creamy curried leeks, tempura mussels, confit tomato, charcoal touille 54

Seaweed-Crusted Stone Bass

Butternut squash velouté, baby chard, crisp sea sprigs 48

Roasted Guinea Fowl

Confit leg rillettes, horseradish kalettes, garlic purée, jus gras

Herb Crust New Season Lamb Saddle

Peas, asparagus, black garlic purée, carrot gel, lamb jus

Herefordshire Dry Aged Beef Fillet

Horseradish, soft herb & pickled walnut salad, short rib & red wine jus 65

SIDES

Broccoli

Kale pesto, toasted almonds | v

Tiptoe Farm Potato Mash

Chive butter |v|

Cauliflower Gratin

Fennel Salad

Radish, orange, Calamansi Vinaigrette $\mid v$

Heritage Carrots

Orange glaze, savory granola

DESSERTS

The Shard

Guava, raspberry, passion fruit 17

Chocolate Trio

Guanaja, opalys, caramelia

Milk Chocolate Banoffee

Jivara 40%, banana, peanuts

16

Apple Tart (to share) Pink ladies, caramel, Calvados

Neal's Yard Cheese

Crackers, grapes, honey

Ice Cream & Sorbet

12